

WHITE FISH {MILD, CLEAN}

KANPACHI AMBER JACK [KYUSHU, JAPAN]	12 / 25
KURODAI BLACK SEA BREAM [CYPRUS]	7 / 14
MADAI WILD BLACK SEA BREAM [KAGISHIMA, JAPAN]	12 / 25
SUZUKI SEA BASS [LOCAL]	7 / 14
TENNEN HIRAME WILD 'IKA JIME' HALIBUT [CHIBA, JAPAN]	13 / 27

VIBRANT FISH {FULL FLAVOR, BUTTERY}

ANKIMO MONKFISH LIVER [BOSTON]	8.5 / 21
HARA SAKE SEARED SALMON BELLY [MARLBOROUGH, NEW ZEALAND]	9 / 20
JI-KINMEDAI 'COLD SMOKED' GOLDEN EYE SNAPPER [CHIBA, JAPAN]	20 / 50
KURO MAGURO BLACK TUNA [NAGASAKI, JAPAN]	12 / 25
KURO MAGURO 'ZUKE' SOY SAUCE CURED BLACK TUNA [NAGASAKI, JAPAN]	M.P.
SABA MACKEREL [SANRIKU, JAPAN]	6 / 12
SAKE KING SALMON [MARLBOROUGH, NEW ZEALAND]	8 / 17
SHIRO MAGURO WHITE TUNA [CANADA]	7 / 15
SHIRO TORO WHITE TUNA BELLY [CANADA]	10 / 21
UMIMASU OCEAN TROUT [AUSTRALIA]	7 / 15

ROE, EGG, TOFU

IKURA SALMON ROE [ALASKA]	8 / -
INARI BEAN CURDSKIN [JAPAN]	3 / -
TAMAGO EGG OMELETTE	5 / -
TOBIKO FLYING FISH ROE [JAPAN]	7 / -
UNI SEA URCHIN [SANTA BARBARA]	12 / -

CRUSTACEAN

AMAEBI SWEET SHRIMP [CANADA]	13
HOTATE SCALLOP [HOKKAIDO, JAPAN]	9 / 20
TAKO OCTOPUS [JAPAN]	5 / 10
ZUWAGANI SNOW CRAB [ALASKA]	10

SELECTION

MORIWASE NIGIRI - 6PC	M.P.
OMAKASE	A.Q.
SASHIMI TASTING - 12PC	34

ROLLS	AKIKO	SHRIMP TEMPURA, SALMON, AVOCADO, CUCUMBER, PAPER LEMON, SESAME	16
	RAINBOW	BLUE CRAB, MEDLEY OF FISH, AVOCADO, CUCUMBER, SESAME	14
	UNAGI KU	BROILED EEL, CUCUMBER, AVOCADO, TOASTED SESAME	10
	NEGIHAMA	YELLOW TAIL, SCALLION, SHISO, SESAME	10
	NEGI TORO	TUNA BELLY, SCALLION, PICKLED DAIKON, SESAME	M.P.
	SAKE	SALMON, AVOCADO, SCALLION, YUZU JALAPENO, TARE, SESAME	10
	SPIDER	SOFT SHELL CRAB, AVOCADO, SCALLION, SOY PAPER	10
	TEKKA	TUNA, SCALLION, AVOCADO, CRISPY SHISO, PICKLED CARROT, SESAME	12
	AVOCADO	AVOCADO, SESAME	5
	FUTO	EGG OMELETTE, AVOCADO, CUCUMBER, SPINACH, SESAME	7
	KAPPA	ENGLISH CUCUMBER, SESAME	4

KITCHEN	EDAMAME	SOYBEANS, SEA SALT	4
	MISO	SOY BEAN SOUP, SEAWEEED, SHIMEJI, TOFU, SCALLION	3
	OSHITASHI	SPINACH IN SESAME, SOY DASHI	4
	SUNOMONO	JAPANESE CUCUMBER, WASABI, CHOICE OF OCTOPUS OR SCALLOP	8
	GREENS	MEDLEY OF GREENS, CUCUMBER, AVOCADO	8
	GYU	NIMAN RANCH BEEF, TARE, KIM CHI JUS, TENDON CRACKLING	30
	HAMACHI KAMA	BROILED YELLOWTAIL COLLAR, PONZU	mkt
	SABA SHIO-YAKI	MACKEREL, CHIVES, PONZU-DAIKON	12
	GINDARA	BLACK COD, SQUID MISO, AKA SU REDUCTION, ROE, KOJI EGG YOLK	20
	AGEDASHI	FRIED SILKEN TOFU, ROE, DASHI	9
	KANI-AGE	FRIED SHOFT SHELL CRAB, PONZU	10
	IKA	FRIED MONTEREY SQUID, SANSHO, SPICY AIOLI	9
	MAMEAJI	FRIED BABY MACKEREL, FENNEL, AIOLI	11

NIGIRI

WITH TONKATSU	20
WITH CHICKEN TERIYAKI	21
WITH BEEF TERIYAKI	40
WITH UDON (EXCLUDES MISO SOUP)	20
WITH TEMPURA	20
WITH SABA SHIO-YAKI	21
WITH SALMON TERIYAKI	22

SASHIMI

WITH TONKATSU	20
WITH CHICKEN TERIYAKI	21
WITH BEEF TERIYAKI	40
WITH UDON (EXCLUDE MISO SOUP)	20
WITH TEMPURA	20
WITH SABA SHIO-YAKI	21
WITH SALMON TERIYAKI	22

LUNCH ONLY